

## Cooking Qualities and Sensory Evaluation Analysis of a Collection of Traditional Rice Genotypes of Kerala, India

**Authors :** Vanaja T., Sravya P. K.

**Abstract :** Cooking and eating qualities have major roles in determining the quality characteristics of rice. Traditional rice varieties are highly diversified with each other with respect to unique nutrient, cooking, and eating characteristics, which can be used as parents for the development of high-quality varieties. In order to gather vital information for upcoming rice breeding programs, a study was conducted to assess the diversity of the cooking attributes and sensory evaluation of 28 traditional rice genotypes of Kerala, India, conserved at Regional Agricultural Research Station, Pilicode of Kerala Agricultural University. The cultivars 'Kochuvithu', 'Jeerakachamba', and 'Rajameni' exhibited the highest volume expansion ratio. The highest Kernel elongation ratio was recorded for 'Gandhakasala', 'Rajameni', and 'Avadi'. A shorter cooking time based on Alkali spread value was shown by the cultivars 'Kozhivalan', 'Kunhikayama', 'Rasagadham', 'Jadathi', 'Japanviolet', 'Nooravella', 'Punchavella', 'Avadi', 'Vadakan vellarikayama', 'Punchaparuthi', 'Shyamala', 'China Silk', 'Marathondi', and 'Gandhakasala'. Sensory evaluation revealed that the cultivars 'Japanviolet', 'Kunhukunhu', and 'Kalladiyaran' can be categorized under moderate to very much.

**Keywords :** rice, traditional rice varieties, cooking qualities, sensory evaluation, consumer acceptance

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